

CHECK OUT
OUR
SPECIAL
OFFERS!

WHAT'S HAPPENING AT BAY GARDENS RESORTS!

SEPTEMBER 2026



Centrally situated in the heart of Saint Lucia's entertainment capital, Rodney Bay Village, the **Bay Gardens Resorts** family of hotels and luxury private villas offers inviting, island-inspired accommodations. With five properties positioned on the Reduit Beachfront and within Rodney Bay Village and the Rodney Bay Marina, Bay Gardens Resorts is a favourite hotel destination in Saint Lucia for families, couples, and island explorers.

Featuring a total of 241 rooms, seven conference centers, four restaurants, and six bars, our resorts are the perfect choice for a Saint Lucian getaway for families, couples, honeymooners, wedding parties, business travelers, groups, and more. Guests can stay at the property that suits them best and can still enjoy luxurious amenities from each. [Click here](#) to read more about our beautiful properties.

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Our Guest Experience

Sapphire Sands Villas Welcomes International Travel Partners

Sapphire Sands Villas by Bay Gardens Resorts welcomed international travel professionals for an exclusive experience as part of the inaugural Saint Lucia Showcase International, offering delegates a first look at the group's newest property and first entry into the five-star luxury market.

Organized by the Saint Lucia Tourism Authority and the Ministry of Tourism, the Showcase brought 60 travel professionals from the United States, Canada, the United Kingdom, Europe, Latin America, and the Caribbean to Saint Lucia to experience the island's tourism offerings.

Located directly on the pristine shores of Reduit Beach, Sapphire Sands Villas by Bay Gardens Resorts features nine (9) luxurious Three-Bedroom Beachfront Suite Villas, each configurable from one to three bedrooms. This flexibility makes the property ideally suited to families, honeymooners, couples, and groups of friends seeking an intimate beachfront retreat in Saint Lucia.

Moonstone Spa is an intimate wellness sanctuary designed to inspire relaxation, renewal, and a deeper sense of well-being. Set within the serene surroundings of Sapphire Sands Villas by Bay Gardens Resorts, the spa offers a tranquil escape where personalized treatments, soothing therapies, and Caribbean-inspired wellness experiences come together.

Inspired by the moonstone's association with balance, renewal, and tranquility, the spa provides a calming environment where guests can slow down, reconnect, and restore. From rejuvenating massages and restorative body treatments to carefully curated wellness rituals, each experience is designed to leave guests feeling refreshed, renewed, and beautifully restored.



During their visit, delegates toured the beautifully newly appointed villas, Moonstone Spa, and the property's state-of-the-art fitness facility, while enjoying breathtaking views of Rodney Bay and Pigeon Island. The experience provided delegates with an opportunity to discover first-hand the exceptional accommodation, amenities, and beachfront setting that distinguish Sapphire Sands Villas within the Bay Gardens Resorts portfolio.

The experience also highlighted the property's culinary offering at Kimchi & Kallaloo (K&K), its Asian-Caribbean fusion restaurant and bar, alongside local entertainment.

Executive Director of Bay Gardens Resorts, Sanovnik Destang, described Sapphire Sands as an important milestone for the locally owned hospitality group.

"Sapphire Sands represents our first entrance into the five-star luxury market, built and operated by Saint Lucians for travelers who want to experience our island at its very best."

With butler service included in every villa, Sapphire Sands combines an elevated luxury experience with the warm, authentic Saint Lucian hospitality that has defined Bay Gardens Resorts for more than three decades.

For Commercial Director Anice O'Neil, that local connection is at the heart of the property's offering.

"Authenticity is the luxury here."

Sapphire Sands Villas marks a new chapter for Bay Gardens Resorts, bringing its distinctly Saint Lucian approach to hospitality into the five-star luxury market.

[Discover Sapphire Sands Villas.](#)



Driftwood Pizzeria: Where Italian Tradition Meets Caribbean Flavour

Some restaurants serve food. Driftwood Pizzeria serves an experience — wood-fired pizza, ocean views, and the relaxed atmosphere of a beachfront setting at Bay Gardens Beach Resort & Spa in Rodney Bay. True to its name, Driftwood brings together Italian tradition and Caribbean flavour, creating dishes that feel both familiar and distinctly Saint Lucian.

Pizza, Two Ways

Pizza lovers can choose between Pizze Rosse, traditional tomato-based pizzas made with Driftwood's signature house sauce, and Pizze Bianche, which let premium cheeses and toppings take centre stage.

The Margherita keeps things classic with fresh basil, while the Caribbean Heat adds a local twist with jerk chicken, roasted peppers, and hot honey. For a true taste of Saint Lucia, try The St. Lucian, topped with grilled lambi, red onion, and sous-kai. Looking for something indulgent? The Truffle Sunset, with mushrooms, pancetta, thyme, and truffle oil, delivers just that. And yes, gluten-free crust is available for every pizza.

More Than Just Pizza

There's plenty beyond the wood-fired pies. Start with bruschetta or a Caprese salad with buffalo mozzarella and warm focaccia. For pasta lovers, options include Cavatelli alla Bolognese, Tagliatelle ai Funghi, and the Tagliatelle all'Aragosta, featuring fresh egg tagliatelle with half a spiny lobster. Finish with something sweet, like a warm Nutella & Banana Pizza or classic Tiramisu.

Your Next Beachfront Dinner

Whether you're stopping by for a relaxed lunch or settling in for an evening by the water, Driftwood Pizzeria offers a dining experience that brings together the best of Italy and Saint Lucia. Driftwood Pizzeria is open daily from 12:00 p.m. to 9:30 p.m. For reservations call 1-758-457-8519.

Come for the pizza, stay for the views.



Make Your Saint Lucia Stay Even More Rewarding

What if your Saint Lucia getaway could reward you even after you return home?

With Bay Gardens Resorts Rewards, powered by [The Guestbook](#), guests can earn rewards on eligible stays when they book directly with Bay Gardens Resorts. The Guestbook is the rewards platform powering Bay Gardens Resorts Rewards. It connects travelers with a collection of 900+ boutique hotels and resorts worldwide and offers flexible reward options on eligible stays.

Best of all, you get to choose how you want to be rewarded:

- **5% Cash Reward** – Redeem your reward through available gift card options.
- **5% to a Cause** – Donate your reward to a participating charitable organization.
- **15% Toward a Future Stay** – Put your reward toward a future stay at participating Guestbook hotels and resorts.

How It Works

1. Sign Up for Free

Create your complimentary Guestbook account.

2. Book Direct

Reserve your eligible stay directly through the Bay Gardens Resorts website.

3. Enjoy Your Stay

Relax, explore Saint Lucia and make the most of your Caribbean getaway.

4. Choose Your Reward

After your eligible stay, select the reward option that works best for you.

Whether you want to enjoy a little extra after your vacation, give back, or start planning your next getaway, your Bay Gardens Resorts stay can give you more to look forward to.

Book direct. Stay. Get rewarded. [Learn More](#)



Celebrate Creole Heritage in Saint Lucia

October is Creole Heritage Month, a time to celebrate the traditions, flavours, music, culture and stories that make Saint Lucia uniquely ours.

This year, make your Creole celebration a getaway with the Creole Heritage Sale at Bay Gardens Resorts. For a limited time, guests can save up to 50% on accommodation while enjoying a special Creole Heritage Package at selected Bay Gardens properties, including Bay Gardens Beach Resort & Spa, Bay Gardens Hotel, Bay Gardens Inn, and Bay Gardens Marina Haven.

A Taste of Creole Hospitality

Your stay comes with extras designed to bring a little more of Saint Lucia's culture and Caribbean warmth to your experience.

- The Creole Heritage Package includes:
- A Creole-inspired welcome drink
- An in-room Creole package
- Complimentary Creole breakfast daily*
- A welcome cocktail on arrival
- 10% cashback* through the Bay Gardens Rewards Program
- Complimentary Wi-Fi
- Complimentary shuttle service between Bay Gardens properties
- Complimentary non-motorized water sports
- Complimentary unlimited passes to Splash Island Water Park

Whether you're planning a staycation, a cultural escape or simply looking for a reason to slow down and enjoy Saint Lucia, October is the perfect time to experience the island through a Creole lens. From the flavours on your plate to the warmth of Caribbean hospitality, come celebrate what makes Saint Lucia special.

Make October a Creole getaway.

Limited time offer. Available at selected Bay Gardens properties. [Book Here.](#)



Spa Feature

- Ocean Blue

Deep Cleansing Facial

Treat your skin to the Ocean Blue Deep Cleansing Facial, a 60-minute purifying treatment designed to leave your skin smooth, refreshed, and radiant. Enjoy a thorough cleanse, steam, exfoliation, detoxifying mask, extractions, and a hydrating moisturizer for the ultimate skin refresh. Priced at US\$150 per person. [Book here.](#)



Tour Feature

- AdrenaLINE Canopy Tour

Get ready for an unforgettable rainforest adventure with the AdrenaLINE Canopy Tour — not for the faint of heart. What begins with a peaceful walk through lush tropical forest quickly transforms into a high-flying thrill as you clip into a series of cables and zip from platform to platform high above the canopy. Between zips, a brisk jungle hike keeps the energy pumping before each exhilarating glide brings you safely back to base camp. Pure adrenaline from start to finish!

[Book now.](#)



Employee Feature: Jeannel Felix



October marks three years since Jeannel Felix began her journey with Bay Gardens Resorts — a journey that started with an internship and has grown into a story of opportunity, perseverance, and purpose.

Jeannel joined the Human Resources Department as an intern before moving into the role of Events Assistant. Since then, she has embraced every opportunity to learn and grow, serving as an HR Administrative Assistant, HR Coordinator, People Development Coordinator, and now Training Coordinator.

Her journey is guided by a simple belief: “Whatever opportunities come your way, take them and run with them. You never know where you will end up.” She also sees criticism as an opportunity to learn, improve, and become better.

What inspires Jeannel most about her work is seeing the resilience and growth of team members. Being able to support their development, recognize their achievements, and contribute to a positive employee experience is what makes her work so rewarding.

One of her most memorable moments was helping to bring the 2025 Annual Employee Awards Ceremony to life. After just one month of planning, seeing team members celebrated for their dedication reminded her why recognition and engagement matter so much.

Looking ahead, Jeannel hopes to become a Learning and Performance Manager at Bay Gardens Resorts, where she can continue developing people, strengthening our culture, and creating meaningful opportunities for our team.

From an internship to three years of growth, Jeannel’s story is proof that one opportunity can open the door to many more, if you’re willing to take it and run with it.

Recipe - Breadfruit & Smoked Herring Pie

INSTRUCTIONS

Ingredients:

- 1 medium breadfruit, peeled, cored, and boiled until tender
- ½ lb smoked herring (blanched and flaked)
- 1 tbsp butter or coconut oil
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 sprig thyme
- 1 tbsp parsley, chopped
- Black pepper to taste

For the Coconut Béchamel:

- 2 tbsp butter or coconut oil
- 2 tbsp flour
- 1 ½ cups coconut milk (warm)
- ¼ tsp grated nutmeg
- Salt and white pepper to taste

Optional (for richness): ½ cup grated cheddar cheese or mozzarella



Preparation:

1. Boil breadfruit in salted water until soft. Drain and mash with a little butter or coconut oil until smooth. Set aside.
2. Soak or lightly boil smoked herring to remove excess salt.
3. In a skillet, sauté onion, garlic and thyme in butter or oil. Add flaked herring and parsley. Cook for 2–3 minutes until fragrant.
4. In a saucepan, melt butter over medium heat. Add flour and whisk for 1–2 minutes to make a roux.
5. Gradually whisk in warm coconut milk until smooth and thickened.
6. Season with nutmeg, salt, and white pepper.
7. In a greased baking dish, spread half the mashed breadfruit.
8. Layer with the herring mixture, then pour half of the coconut béchamel over it.
9. Add the remaining breadfruit and top with the rest of the béchamel. Sprinkle with cheese if desired.
10. Bake at 180°C (350°F) for 25–30 minutes or until golden brown.



Have you seen what our guests are saying about us on TripAdvisor?

BAY GARDENS BEACH RESORT & SPA

"A pure moment of pleasure in Paradise"

Reviewed by Voyager0281 (Sept 2026)

Excellent haven of peace to experience as a couple or family! A true little paradise where everything is done to ensure your well-being. It feels like home there. All the staff are top-notch and always ready to make your stay pleasant. Excellent food! A spa and massage area not to be overlooked for a 100% relaxation experience.

BAY GARDENS HOTEL AND INN

"Best place to vacation"

Reviewed by Francillias (Sept 2026)

Fabulous with great breakfast and staff who understand hospitality and service, the hotel sure got a great upgrade the 4 pools and amazing bartenders, it's nothing but a great place to vacation. Location is on point everything withing walking distance that was encouraging.

BAY GARDENS MARINA HAVEN

"Unforgettable experience"

Reviewed by Tershara (Sept 2026)

Where do I even begin? Continued my birthday and everything was amazing I had an all-inclusive package, so the drinks were flowing, shout out to Shem at the bar, never a dull moment. The staff were super friendly, nothing but good energy. Shout out to my girl Oneka, amazing personality and top notch customer service. Arnold from the restaurant was so patient and helpful and also has a great smile. Not forgetting Joel, such a jovial and charming Your Man. Thanks to everyone of you.